

Chicken - Curried Chicken & Rice

Karen Rathbun

Chicken (I thaw a bunch of pieces of Costco frozen skinless, boneless chicken thighs)

1 can cream soup (I prefer cream of chicken but sometimes use cream of mushroom)

1 can beef broth

2 tbsp curry

2 tbsp ketchup

salt

fried onions

fried bacon

1. Fry bacon first & then the onions in the bacon fat.
2. Mix the soup & beef broth together in a bowl, adding curry, ketchup & salt, and pour this into the pan to mix with the onion and bacon.
3. Place the chicken pieces in the slow cooker (or Dutch oven) and pour mixture over

them. Best cooked long and slowly. Can cook on stove one hour and then put in 200-degree oven for as long as you want. Can be done in slow cooker overnight at Medium (I use "Auto" setting which switches down to Low to maintain a slow simmer).

Serve it with cooked rice.